

# Sunday Menu

12- 5.00 pm One course 15.00 | 2 courses 19.00 | 3 courses 23.00

## Starters

Soup of the day, warmed focaccia, whipped butter

Chicken liver parfait, apple & plum chutney, brioche

Gin cured salmon, lemon gel, celeriac, apple

Staffordshie smoked cheese custard, buckwheat, braised shallot, pickled garlic capers v

Pearl barley risotto, beetroot, whipped goats' curd v

## Mains

Dunwood Farm roast topside of beef, Yorkshire pudding, roast potatoes, carrot purée

Roast pheasant, Yorkshire pudding, roast potatoes, carrot purée

Slow braised pork belly, Yorkshire pudding, sage & onion pork stuffing, apple sauce

**All served with seasonal vegetables and cauliflower cheese**

Pan fried seabass, truffle potato terrine, classic beurre blanc

Salt baked swede, sage gnocchi, baby onion, garlic v

## Desserts

Dark chocolate brownie, crystallised chocolate, coffee ice cream

Raspberry Bakewell tart, almond gel, sesame, cardamom ice cream

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Traditional apple crumble, anglaise

'Red Lion cheeseboard' selection of English cheese, apple & plum chutney, crackers

v = suitable for vegetarians v = suitable for vegans

We love to see your posts & stories about your time at The Red Lion on Instagram! Don't forget to tag us  
@redlionbradley so we can share them!

*If you have a food allergy please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes.*